

MATHIEU MÉTIFET IS PRESENTING HIS AUTOMN MENU 2025

The chef brings you to the French vegetable gardens in autumn season.

Therefore, he selected the finest seasonal products to show you his love for the Perigord
without forgetting his passion for the sea-spray.

Among our suppliers you will find:

BOCERNO

Walnut and walnut oil from Plazac

LIONEL GUTIERREZ

Truffle from Saint-Pompom

MME DESVEAUX

Market gardener from St Felix-de-Reilhac

KANOVERA

Teas and coffees roasted at St-Alvère

LA KABANE DE CHLOÉ ET YOAN

Oysters from Le Cap Ferret

FROMAGERIE DES CROQUANTS

Cheese factory and ripener at St-Cyprien

AURORE FROM THE FARM OF TINTIN ET FLO

Guinea fowls farm from St-Jory-de-Chalais

MAISON LALEU

Duck producers in Valojoulx

CAVIAR DE NEUVIC

Caviar producers

THE FIRST INSTANT 85€
FOOD AND WINE PAIRING 125€
CENTENAIRE'S INSTANT 125€ *
FOOD AND WINE PAIRING 185€

OYSTER PARTY

SETTING IN GRANNY'S KNEE
The tomato salad

SUMMERTIME MEMORIES
Squash, mushrooms and warm seaweed broth

IN THE VINEYARDS*
Grape, Pan-fried foie gras and quince

LOSBTER AND RATATOUILLE*
Braised blue lobster with ratatouille and lamb jus

15 MILES
Duck breast, carrots and l'Ort gin

CHEESES TROLLEY*

SUMMER VIBES !
Melon, peach and watermelon

TRIPTYCH OF THE SENSES
Fig, chocolate and olive oil from la Maison Castelas

YES, BUT JUST ONE !
Plum, brandy and coffee

STARTERS

IN THE VINEYARDS, Grape, pan-fried foie gras and quince	35€
SUMMERTIME MEMORIES, Squash, mushrooms and warm seaweed broth	28€
CAVIAR DE NEUVIC, « BAERII » 30G	87€
CAVIAR DE NEUVIC, « OSCIÈTRE » 30G	97€

MAIN COURSES

LOSBTER AND RATATOUILLE, Braised blue lobster with ratatouille and lamb jus	85€
15 MILES, Duck breast, carrots and l'Ort gin	49€

DESSERTS

CHEESES TROLLEY	21€
CUP OF SORBETS (3 FLAVORS)	12€
TRIPTYCH OF THE SENSES, Fig, chocolate and olive oil from la Maison Castelas	24€
SUMMER VIBES, Melon, peach and watermelon	24€

CHILD MENU

29 EUROS

VEGETABLE GARDEN

SETTING IN GRANNY'S KNEE
The tomato salad

DUCK RILLETTES

MARKET FISH
Fresh tagliatelles and seasonal vegetables

OR

DUCK AIGUILLETTES
Fresh tagliatelles and seasonal vegetables

GOURMANDISE

CHOCOLATE FONDANT

OR

CRÈME BRULÉE